

**WAC 246-215-03312 Preventing food and ingredient contamination—
Pasteurized eggs, substitute for raw eggs for certain recipes (2009
FDA Food Code 3-302.13).** Pasteurized EGGS or EGG PRODUCTS must be sub-
stituted for raw EGGS in the preparation of FOODS such as Caesar salad,
hollandaise or Bearnaise sauce, mayonnaise, meringue, eggnog, ice
cream, and EGG-fortified BEVERAGES that are not:

- (1) Cooked as specified under WAC 246-215-03400 (1)(a) or (b); or
- (2) Included in WAC 246-215-03400(4).

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, §
246-215-03312, filed 1/17/13, effective 5/1/13.]